



## Dear Friends:

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After a busy year for all of us in serving American agriculture, it is with great pleasure that I extend my warmest greetings to my fellow workers and their families who are serving at our attache posts around the world.

Along with these holiday sentiments goes a deep measure of appreciation for your help in promoting the work of our Foreign Agricultural Service and, thereby, the interests of American agriculture.

The loyalty and devotion to duty of every attache, and each member of his staff, have greatly enhanced the usefulness of our Service. The coming year will offer opportunities for even greater achievement, and I know we will all do our part.

Speaking for myself and for your many friends at home base here in Washington, I wish you and your families a Merry Christmas; and in the year to come may each of you enjoy good health and a full measure of rich experiences.

Raymond A. Ioanes
Administrator,

Foreign Agricultural Service





## NEW APPOINTMENTS ROUND OFF 1964

High on the list of holiday treats is the news that Horace J. Davis is scheduled to become our new assistant administrator for attaches, succeeding Douglas M. Crawford, Madrid attache since mid-October.

Horace is expected to return from NewDelhi to start his new job late in January.



HORACE J. DAVIS ... Assistant Administrator for Attaches

A Louisiana native, he has been attache in India since May 1960, and in 1963 won a USDA Superior Service Award. Earlier he was attache in Moscow. His BA is from Louisiana State, and PhD from Cornell.



## LEAD ROLE FOR HAL

Hal Norton, assistant attache in The Hague, has been fattening himself for his second successive year in the role of Santa Claus in the Dutch capital, at the annual Embassy party for about 100 children.

He says, "I must admit that I've never received so much attention from such a large group. When I read 'The Night Before Christmas,' you could hear a pin drop; and at the finish, there was spellbound silence for about five minutes. That's why I love to be Santa Claus!"



New Far East area officer is Paul Taggart, and new Latin American area officer is Dale Farringer. Both

are FAS veterans.

Paul, a University of Nebraska alum, has been Latin American area officer the past three years, after two tours of duty as assistant agricultural attache in Bonn. Earlier, he had been in Germany with HICOG and was with FOA in Wash/DC as chief of the Arab States division. He succeeds Jim Boulware, now in New Delhi.

Dale has had extensive experience in Latin America. He was agricultural attache in Montevideo from 1950–55, assistant attache in Ciudad Trujillo, 1947–49, and had earlier jobs in Managua and Buenos Aires. Since 1957 he's been Africa-Europe program development coordinator, Export Programs. He has a BA from University of No. Dakota and MS from Cornell.





SANTA CLAUS (Hal Norton, assistant agricultural attache in The Hague), gives gifts to Stephen Bing, son of Asst. Attache William K. Bing (to the right of Santa, wearing coat and tie); Mark Pittman, son of Christine Pittman, former secretary to George Parks (wearing Scandinavian type of pullover sweater); and William Wight, son of Maj. W. D. Wight, assistantair attache (behind Mark Pittman, with Santa lapel pin).



There'll be other appointments coming up soon. Meanwhile, 26 of our FAS family are spending their first Christmas at new overseas

posts. May it be a merry one for:

Attaches Loyd Adcock (Ankara), Ed Bell (Pretoria), Doug Crawford (Madrid), Larry Diehl (Kuala Lumpur), Val Hougen (Tel Aviv), Clyde Keaton (Belgrade), Brice Meeker (Moscow), Don Motz (Athens), L.R. Paramore (Manila), Norman Pettipaw (Djakarta), Dick Smith (El Salvador), Lou Smith (The Hague);

Assistant attaches Harry Bryan (Karachi), James Frink (Tokyo), Ernest Koenig (Brussels), John Lynch (Leopoldville), Kenneth Murray (Bonn), Turner Oyloe (London), John Parker (Cairo), Shackford Pitcher (Rio), Stanley Phillips (New Delhi), David Schoonover (Moscow); and

Secretaries Mary Grant (Brussels), Angela Mittiga (Ankara), and Mildred Rutledge (Car-

acas).



## GET TOGETHER IN FAR EAST

Before taking over his new attache post in New Delhi this month, Jim Boulware stopped en route in Baguio (near Manila) to attend the Asian Food Resources Conference, earlier post poned, but finally held Nov. 30-Dec. 4.

Other attaches attending the FFP (Food for Peace)/Aid/USDA meeting were Harry Varney (Karachi), John Wenmohs (Hong Kong), L. R. Paramore (Manila), Norman Pettipaw(Djakarta), Sam Work (Bangkok), and Larry Diehl (Kuala

Lumpur).

Conferees from USDA/Wash included Dorothy Jacobson, assistant secretary for international affairs, Wilhelm Anderson, foreign regional analysis director ERS, Eugene Ransom, regional coordinator for Asia (IADS), and FASers Dick Roberts, deputy assistant administrator, Export Programs, and John Moriarty, chief of donations branch, Program Development.

Attache Sam Work reports that U.S. cake flour gets a seasonal increased share of the Thai market during the holiday season because cakes, Western style, are now exchanged as presents for New Year's Day in Thailand -especially in Bangkok and other large cities.



AND A PARTRIDGE IN A PEAR TREE . . . . pleases Kamjonchai, 4, Araya, 11, and Naraporn, 6. They are the young son and two daughters of Mr. and Mrs. Bhornchai (Sam) Kunalai, FAS's agricultural assistant in Bangkok, Thailand.

Eric Englund reminds us that he is among the happy retirees. Among other things, he keeps busy as "designated representative" of the Tilden Gardens board on matters relating to the gardens of the vast grounds at his apartment site, 3024 Tilden St., N.W., Apt. 503, Wash/D.C. He always enjoys hearing from FAS friends, retired or not.



Mr. and Mrs. Larry Thomasson (Lisbon) announce the birth of a daughter, Emilie, Nov. 1.

Bob Tetro, on home leave, is enjoying a reunion with sons Bob and Jim, students at the University of Maryland and Gettysburg College, respectively. Daughter Mary Alice, at school in Rome, will be flying home for Christmas, too.

Paul Minneman (Bonn) returned to his post for Thanksgiving after home leave.

Among the ladies ... Patty Shannon (Belgrade), is spending the Yuletide season down in Kentucky; will be returning to her post after the first of the year.

Freda Wiemer (ex-London), after a Christmas in Butler, Pa., will be taking in some Tucson sunshine before proceeding to her new job in New Delhi early in January.

Clayton Whipple is due back in Brussels before Christmas after home leave, during which he checked up on his picturesque farm estate in Piscataway, Md.

John Ray, assistant attache in Paris, returned to his post in time for the holidays after serving as a Stateside guide for a trio of French meat experts. They toured the Chicago, Ft. Worth, and Kansas City areas sizing up types and availability of U.S. beef, in case France decides to buy from us.

John Montel has added to his holiday home leave itinerary the family farm at Wild Rose, Wisconsin. He'll be returning to his Brussels/ USEC post at mid-January.



SHARING Christmas secrets are the little Minyards, Terrie, 2, and Cindy, 5. Their father -- Jimmy -is assistant agricultural attache in Tokyo.



THE SMITH SISTERS, Christie and Linda, pose in San Salvador with their mother, Mrs. Richard Smith. The twins' father is our attache in El Salvador.





MARIA TERESA TRIONE, whose mother is on staff of attache in Rome, says Santa is a generous soul.



A LOYAL, devoted -- but unpaid -- overseas employee is Torito, guard dog at residence of Agricultural Attache Bob Adcock, Bogota. Torito's performance record is outstanding.

KITTY MYERS, Tokyo secretary, explains menu for southern fried chicken dinner which she cooked and served to the Editor of "Cook" magazine and to other Japanese. This picture (in color), along with a menu giving recipes of dishes served, was published in the September 1964 issue of "Cook."

## RECRUITING IN GEORGIA

Art Minor went back to Athens, Ga. last month (his home for 15 years before leaving in '35) to do some recruiting on the University campus for prospective FAS junior professionals. The Rotary Club invited him to come to Athens as the speaker at their Veterans' Day luncheon.

Subject of his talk was "2 Billion Customers." He pointed out that the 190 million people of the U.S. aren't enough customers for our big agricultural output and we're aiming at the 2 billion actual or potential consumers who live in the free world.

"In this big job," he said, "we need a lot of help. The ideal recruit for foreign agricultural marketing work is a young man who has all the attributes of agriculturist, economist, salesman, missionary, public relations expert, and diplomat. These are hard to find—but you'd be surprised how many we have been able to hire!"

He cited some Georgia natives in FAS:
Attache Hugh Robinson (Stockholm), Wally
Rowan (newly assigned to Santiago), Russ
Hudson (Hamburg), Bob Sherman (Cotton Division director), Ivy Duggan (retiring attache,
Madrid), and George Deariso (Fruits & Vegetables Division).

A recent exhibition and sampling of Bordeaux wines conducted in Washington by the Bordeaux Information Bureau featured promotional material on the delights of cooking U.S. chickens in Bordeaux wine.

FAS sent an enthusiastic delegation including Elmer Hallowell (Attaches), Bill Doering (Commodity Programs), Sid Gershben and Stuart Lerner (both Trade Policy), and Dick Roberts (Export Programs).

# Festivals -- around the World

## ST. NICHOLAS SEASON IN HOLLAND

By Jellie Visser

Secretary to Bill Bing, Assistant Attache, The Hague

The mid-November arrival of Sinterklaas (St. Nicholas) in Amsterdam by boat from Spain, marks the beginning of an exciting fortnight for Dutch children.

They put their shoe or stocking by the chimney, oft filling them with hay and carrots for the white horse of Sinterklaas, and sometimes they give him a list of presents they would like to have.

Sinterklaas, riding over the roofs and listening to the children caroling, tells his servant Zwarte Piet (Black Peter) to drop some candy in the children's shoes if he is pleased; if he is displeased, a small bag of salt or coal may be left instead.

Sinterklaas is very very old (you can tell by his long white beard.) But luckily Zwarte Piet is strong and helps him a lot. Sinterklaas wears a long, red velvet robe with matching mitre and carries a gilt staff, while Zwarte Piet is gay in a bloomered suit and carries a heavy sack with presents for all good Dutch children.

Zwarte Piet is a jolly joker, but when a child is naughty he may get angry and start using his rod of twigs. The story goes that he takes very bad children back to Spain, in his large sack, and makes them into ground gingernuts!



Sinterklaas has a large book in which he has written all the good and bad things that Dutch children have done in the past year.

On December 5, Sinterklaas visits schools and from his book reads all the children's vices and virtues. If they've been good, they get a present—something they especially like; and even when naughty, they get a gift, because Sinterklaas is fond of children. (cont'd, p.8)

## CHRISTMAS IN DENMARK

By Alessandra Koeller

Wife of Attache Harold Koeller Copenhagen

Danish people celebrate Christmas mainly on Christmas Eve with an intimate, family dinner, carol singing, and an exchange of gifts. They have a bounteous dinner about 6 o'clock, featuring the traditional rice pudding (risengrod), or rice porridge.

"Christmas Eve you are so sweet Rice pudding shall be our treat."

--so sings the poet, and the children hurry to eat their pudding, hoping to find the almond hidden in it and therefore win an extra present. "O, what an appetite," say the admiring parents, without asking why.

After the rice pudding, the festive Christmas menu usually includes a roast duck or two,
or goose, stuffed with prunes and apples and
garnished with carameled small white potatoes,
red cabbage, and cucumber pickles. For beverages: cold red raspberry juice or Christmas
beer with the rice pudding and red wine with
the fowl. Then after-dinner coffee, served
in the parlor with brown cakes (brune kager)
and assorted cookies.

And then, the family lights the real candles on the Yule tree and sings Christmas carols while walking round the tree in a circle with clasped hands. Gift distribution, often by the youngest child, is the finale.

DANISH children sing around Christmas tree lighted with real candles and decorated with typical Danish ornaments--red and white hearts, the Danish flag, and stars.



P.S. This year the arrival of Sinterklaas in Amsterdam was November 14. NBC television recorded it for showing in a U.S. Christmas program for children. Watch for it.

SINTERKLAAS (St. Nicholas) arrives in Holland (from Spain) with pomp and ceremony.

National Foto Persbureau





## SO MUCH IS OWED BY SO MANY TO SO FEW FOR FESTIVE ROLLICKING TIME

By Cho Kim Hock

Agricultural Economic Assistant Kuala Lumpur

Despite waves of anti conservatism in Malaysia, tradition dies hard. Thus "overseas" Chinese continue to celebrate the lunar new year, which falls between January 21 and February 19. (The 1965 Chinese New Year will be the Year of the Snake; it begins February 2.)

Long before the auspicious day arrives, preparations are begun: new clothing for young and old; new household furnishings—gay red bunting, and flowers, too; and the house must be thoroughly cleaned—whitewashed and painted if money allows.

Housewives start baking diverse kinds of cakes, and laying up supplies of various Chinese delicacies, soft drinks, liquors, josssticks and papers, and firecrackers. Too, is the pasting up of strips of bright red paper inscribed with Chinese ideographs -- epigrams, maxims, and homilies on universal themes of peace, prosperity, longevity, and other felicitations that adorn altars, doors, windows, and rice jars.

In the morning of the last day of the old lunar year, the vast array of foods, fruits, and cakes prepared and kept separately for departed ancestors and family gods are laid before the altar of the departed ancestors.

(Fruits offered the family gods are tangerines, oranges, bananas, persimmons, pomelos, peaches, grapes, apples, and pears. To the orthodox Chinese these fruits symbolize, in varying degrees, peace, goodwill, purity, prosperity,



(Ministry of Information & Broadcasting, Malaysia)

CHINESE offer food and prayers to their deities during New Year festival. On the second day of the New Year, relatives and friends visit each other and exchange red packets containing crisp new bills and coins. Oranges, too (always an even number--usually 2 or 4) are given by juniors paying respect to their seniors, who then return the compliment in accordance with their financial circumstances. It's a great day for the minors!

longevity, happiness, fertility, and other auspicious states or events. The more popular Malaysian fruits—durians, mangosteens, rambuttans, etc.—are out of season at New Year.)

The immediate family and relatives then honor the departed by prostrating before the altar with burning joss-sticks. About three hours later, the eldest surviving male of the family again goes before the altar, with two coins in his hands.

He raises his hands above his head and drops the coins three times. If they turn head and tail three times successively, it is a symbol that the departed ancestors have enjoyed the foods. Two tails mean they are still eating; and two heads indicate displeasure at being disturbed during the meal.

This process of inquiry must be repeated at half hour intervals until the coins turn head and tail three times successively before the table can be cleared. Silver joss-papers, symbolizing currency for the departed, are then burnt.

Earlier, each family has consulted their oracle to choose the auspicious time to usher in the New Year. At the time pre-determined, the house is brilliantly lit. All doors and windows are opened wide. Red candles and joss-sticks on the altar are lit. The family's eldest then ushers in the New Year by lighting several packets of firecrackers.

DIWALI: FESTIVAL OF LIGHTS



In India, the festival that most nearly corresponds to Christmas is the Hindu festival of Diwali--occasion of great excitement and joy. Normally held in November each year, this Indian festival celebrates the victorious return of Rama to his home city after vanquishing the demon Ravana and rescuing his wife, Sita, from the demon's clutches.

Most Hindus in India worship Lakshmi, the Goddess of Wealth and Prosperity, during the Diwali festival; but in the eastern part of India, particularly Bengal, Kali, the Goddess of Shakti (strength) is worshipped, and the festival is more popularly called Kali Puja in this area.

Diwali is the festival of lights and during the two-night fete, every city, town, and village is turned into a fairyland with thousands of flickering oil lamps and colored lights illuminating homes and public buildings.

During Diwali, Hindu merchants close old accounts and open new ones. Hindus put on new clothes, eat sweetmeats, meet friends, forget old rivalries, and children celebrate the victory of Rama with firecrackers.

--- By the New Delhi staff.



'TWAS a Happy New Year's Day, 1964, in Japan for young Naomi, 7, and Joji, 4, children of Kuniharu Kiyomiya, of the Tokyo agricultural attache staff,



"CELESTIAL CHILDREN" Naoyuki, 6 (left) and his little brother Tadahisa, 5, don their festive clothes to participate in a Buddhist procession. They are the children of Kinya Hatsuta, trade liaison assistant in our Trade Center in Tokyo.



GAY PINATAS hang high above festive fruits in Mexico's markets at Yuletide.



## THE FRS LETTER

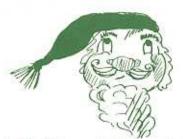
To U. S. Agricultural Attache Posts

United States Department of Agriculture Foreign Agricultural Service Washington 25, D.C.

**医检验检验检验检验检验检验检验检验** 

Editor: Audrey Cook, Rm. 5916 So. Bldg. Ext. 4928 "Merry

Christmas"



S. CLAUS: COOPERATOR PLENIPOTENTIARY

was the day before Christmas and just before dawning Old Santa remarked, mit stretching and yawning,

"Tomorrow is Christmas,

"But alas and alack! Something is missing

"From my legendary pack.

"There are toys for girls and boys,

"But I might as well set a spell and own up

"That I don't have a gift for a single grownup.

"What's there for those adults, as a sort of surprise,

"To evoke from them shouts and joyous cries?

"Eureka! I have it:

"Each Christmas party hostess, wishing to serve the mostes"

"Delicious, nutritious food and drink

"To her Yuletide guests in every land under the sun

"Can load her table with fancy and staple U.S. products galore:

"Fresh, canned, dried, fried, whole, concentrated, condensed, in segments, and frozen,

"With many items very cheap if purchased by the doazen.

"They're wholesome and pure, and will heighten, I'm sure,

"Christmas gladness in homes from London to Quito and Kuala Lumpur.

"Let's see: here's my list (with no ifs and buts).
"Firstly, dried vine fruits with all kinds of nuts.

"Turkey rolls; chickens, whole or wings and backs, obtainable despite restrictive trading pacts.

"Variety meats as well as sweets

"Such as ice cream and candies made from milk and its products, dry and condensed and easily dispensed.

"Popcorn and honey go far for the money,

"And there's no end of Christmas uses

"For U.S. fresh fruit and also fruit juices.

"American grain for bread, cookies, pies and pasta, the remembered goodness of which will last a

"Long time after each party is ended and all the guests their ways have wended.

"And edible oil! For basting and frying

"And concocting swell dishes while hardly half trying.

"All these comestibles should be served (on any table, square or curved)

"On table cloths made of American cotton, and

"Postprandial pleasure will come through no lacka

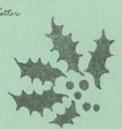
"Smoking the choicest U.S. tobacco.

"I'm off with my list of Christmas suggestions to brighten the hearts of men 1/

"Who with festivity observe the Nativity;

"Just think of me now and then."

. . . Q.E., The Agrarian Grammarian



Facts and fancies about festive foods are old themes, but they seem as fitting for our Letter today as they have been found throughout the centuries by others -of all races, nations, and creeds 'round the earth.

The origin of our Christmas dinner is a story of merry feasting, with much symbolism that reaches back through the years. We are all familiar with stories about mistletoe, the Yule log, and the Christmas tree. But how about the multitude of foods that make up holiday menus around the world?

OYSTERS entered the gourmet's life rather late in the game--long after porpoise and seal were pieces de resistance--but have since become standing Christmas favorites, despite the sentiment that

"The man had sure a palate covered o'er With steel or brass, that on the racky share First ope'd the oazy oyster's pearly coat And risked the living morsel down his throat."

TURKEY is described by the great French cook Brillat-Savarin as "truly one of the finest gifts of the New World to the Old." We'll go along with that.



ROAST PORK, if you prefer, originated in ancient China--so they say--when a swineherd's

youngster accidentally set fire to the family's thatched hut, and 9 little piglets burned to death. In cleaning up the debris, the family found the scorched meat on their fingers so tasty that a new dish was born.

GOOSE OR CHICKEN are longstanding holiday favorites. And CAPONS came into being long before Beltsville started fattening them. Back in Roman days, it seems hens became so scarce that a consular decree banned eating them; but in legislative fashion, nothing was said about cocks. This legal silence not only saved Roman gastronomy, but added to our own-for the capon was invented.

You might like to try this recipe sent us by the Bangkok staff:



FRY: I frying chicken (diced into 1" cubes) in 3 tbsp. lard

ADD: 6-7 green onions cut in inch strips

3 cucumbers sliced 3 tomatoes, diced Stir for, 2 minutes

MIX: 2 thsp light-colored soy sauce

2 thep vinegar 2 thep sugar 2 thep white wine

1/2 cup chicken bone soup stock

I thep cornstarun

Add to chicken and vegetables and cook until sauce is thickened. Serve with rice.

And Atsuko Kurokawa, of the Tokyo attache staff, offers this Japanese specialty:

## SUKIYAKI

2 lbs beef fillet, thin slices
1 cup chopped green onions
1 cup sliced white onions
2 cups Chinese cabbage (celery cabbage), shredded
1/2 cup mushrooms, sliced
1 cup celery or bean sprouts
1/2 cup bean curd (if available)
2 cups stock or bouillon soup
1/2 cup shoyu (soy sauce)
1/4 cup sugar

Brown slices of beet fillet in fat. Add vegetables, shoyu, sugar, and beef stock or bouillon. Cook until well done. Serves 5.



CABBAGE has been adored through the years. The Egyptians even raised an altar to it.

But it has generally been forgotten that the Man in the Moon was sent there because of his predilection for cabbage. His hankering for this fragrant vegetable led him to filch one from his neighbor on Christmas Eve. And lol came a child in white, riding, who said, "Since you rob on this holy night, let you and your basket go to the Moon." Whisk! He was lifted beyond all temptation where all youth may now see him as an object lesson.

Yes, cabbage is a mighty sacred plant; and what's more, fairies travel on its stalks.

Mrs. Alessandra (Sandra) Koeller, wife of our attache in Copenhagen, gives us this recipe --a Danish favorite for Christmas dinner:

## RED CABBAGE

3 tbsp, shortening 1/3 cup white vinegar 6 cups shredded red cabbage 1 cup water (1 medium head) 1 tsp, salt 2 tbsp, molasses 1 tbsp, red currant jelly

Melt shortening in heavy skillet. Add cabbage and molasses and cook, turning, until cabbage starts to soften. Add remaining ingredients. Cover and simmer 1-12 hours, stirring occasionally. Serve warm with roast goose or duck, Serves 6.

## DESSERTS

The symbolism of most fruits and nuts is so happy that one can sum up their charms in hope (pomegranates), longevity (peaches), nobility (strawberries), youthfulness and immortality (apples), faithfulness (almonds), felicity (or anges), assurance of following generations (peanuts).

We'll have to skip the traditional plum pudding, because its lineage is too long, and we're too full. But did you know that MINCE PIE used to be made of real minced meat, and its crust was in the shape of a manger?

Here are a few other holiday desserts, designed to meet the tastes, appetites, or pocketbooks of most anyone.

For example, you might like to have a try at this traditional French dessert from the recipe sent us by attache wife, Mrs. Paul Quintus.

#### CREME CARAMEL

BEAT: 3 eggs with 1/4 cup sugar ADD: 1 1/2 cups warm milk

l tsp vanilla

PLACE: 5 lumps (teaspoons) sugar and 1 tbsp, water
in mold, place over high heat until sugar is browned
to desired color. Pour liquid mixture into mold over
caramelized sugar and place in pan of water. Cook
at 350 degrees (about 35 min.) until custard has a
jelly-like consistency. Serves 4-6.

A simple, delectable treat trom <u>Italia Sam</u>pietra, of the Rome attache staff:

#### CREMA DI MASCARPONE

Ingredients: 1 egg

1/4 lb. cream cheese (generous 1/4 lb.)

I tablespoonful of sugar

rum

Beat the yolk with the sugar until it has become a solid cream. Beat the white stiff and add to the beaten yolk, turning gently with a spoon. Add to this the cream cheese and a tablespoonful of rum. Mix it into a nice smooth stiffish cream and pour into cups or glass bowls. Cool in refrigerator. Serve with a cherry on top and finger biscuits.

This is a particularly nice dessert after a heavy meal, and the rum adds the right Christmas touch. Above is enough for 2 people.

Then, Mrs. Jack MacDonald, wife of our acting attache in Ottowa, recommends this -- morning, noon, or night:

#### SCOTCH PANCAKES

1 egg	1/4 tsp. soda
1/2 cup powdered sugar	1/8 tsp. salt
1/4 cup melted butter	1 cup flour
2 tsp. baking powder	2/3 cup milk

Combine egg, sugar, and melted butter. Add the sifted dry ingredients and milk and beat thoroughly. Pour onto hot slightly oiled griddle and cook until bubbly on top. Turn and cook on the other side until lightly brown. Remove to heated plate. Sprinkle with powdered sugar and lemon juice. (Melted butter not necessary; vegetable oil is a suitable substitute. An electric fry-pan works well at 3800.)

This recipe can be prepared the night before and kept in refrigerator. Canadian natives eat the pancakes cold as well as hot!

From Mexico, comes this holiday specialty, contributed by <u>April Arkus</u>, administrative assistant to gourmet Attache Henry Hopp.

#### LOS BUNUELOS

4 cups flour 4 eggs 1 cup lard Pinch of salt 3/4 cup sugar Cinnamon 4 tsp baking powder

Beat lard well. Then beat in an egg at a time. Add sugar; then flour, sifted together with the baking powder and salt. When mixture is consistency of biscuit dought, pinch off a small piece and roll out thin. Then stretch the rolled dough as far as it will go; should be about the size of a saucer. Drop these discs into hot deep fat and fry crisp. Take out, drain on paper and sprinkle thickly with a mixture of sugar and cinnamon. Or serve with hot syrup to which has been added a stick of cinnamon or flavored with anise.

